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FILE 'FROSTI' ENTERED AT 16:20:21 ON 28 MAR 2007

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FILE 'FSTA' ENTERED AT 16:20:21 ON 28 MAR 2007

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=> s aspartame

L1 3365 ASPARTAME

=> s maltodextrin

L2 1892 MALTODEXTRIN

=> s dextrose

L3 2474 DEXTROSE

=> s l1 and l2 and l3

L4 7 L1 AND L2 AND L3

=> d 1-7 all

L4 ANSWER 1 OF 7 FROSTI COPYRIGHT 2007 LFRA on STN

AN 711167 FROSTI

TI Sugar substitute prepared with nutritive and high-intensity sweeteners.

IN Vazirani R.

PA McNell-PPC Inc.

SO European Patent Application

PI EP 1730316 A1

WO 2005103304 20051103

AI 20050308

PRAI United States 20040323

DT Patent

LA English

SL English

AB A high-intensity granular sweetener composition with reduced component separation during shipping and handling is suitable for use as a conventional table sugar substitute. The invention is claimed to have desirable sweetness homogeneity, prolonged storage stability and the physical properties and flow characteristics of table sugar. It consists of sucralose and a nutritive (e.g. sucrose, fructose, invert sugar, dextrose, maltodextrin, sugar alcohols or its combinations) or a non-nutritive sweetener (e.g. saccharin, acesulfam-K, cyclamate, stevia, neotame, alitame, aspartame and their combinations). A method of preparing the composition is also disclosed.

SH ADDITIVES

CT EUROPEAN PATENT; GRANULATED SWEETENERS; HIGH INTENSITY SWEETENERS; INTENSE SWEETENERS; PATENT; SHELF STABLE FOODS; SUCRALOSE; SUGAR; SUGAR SUBSTITUTES; SWEETENERS; TABLE SUGAR

DED 18 Jan 2007

L4 ANSWER 2 OF 7 FROSTI COPYRIGHT 2007 LFRA on STN

AN 682847 FROSTI

TI Sugar substitute prepared with nutritive and high-intensity sweeteners.

IN Vazirani R.

PA McNell-PPC Inc.  
SO PCT Patent Application  
PI WO 2005103304 A1  
AI 20050308  
PRAI United States 20040323  
DT Patent  
LA English  
SL English  
AB A high-intensity granular sweetener composition with reduced component separation during shipping and handling is suitable for use as a conventional table sugar substitute. The invention is claimed to have desirable sweetness homogeneity, prolonged storage stability and the physical properties and flow characteristics of table sugar. It consists of sucralose and a nutritive (e.g. sucrose, fructose, invert sugar, dextrose, maltodextrin, sugar alcohols or its combinations) or a non-nutritive sweetener (e.g. saccharin, acesulfam-K, cyclamate, stevia, neotame, alitame, aspartame and their combinations). A method of preparing the composition is also disclosed.  
SH ADDITIVES  
CT GRANULATED SWEETENERS; HIGH INTENSITY SWEETENERS; INTENSE SWEETENERS; PATENT; PCT PATENT; SHELF STABLE FOODS; SUCRALOSE; SUGAR; SUGAR SUBSTITUTES; SWEETENERS; TABLE SUGAR  
DED 30 Nov 2005

L4 ANSWER 3 OF 7 FROSTI COPYRIGHT 2007 LFRA on STN  
AN 581568 FROSTI  
TI N-(N-(3,3-dimethylbutyl)-L-alpha-aspartyl)-L-phenylalanine 1-methyl ester agglomerate.  
IN Fotos J.; Bishay I.  
PA NutraSweet Co.  
SO United States Patent  
PI US 6365217 B 20020402  
AI 20001204  
NTE 20020402  
DT Patent  
LA English  
SL English  
AB This patent, a division of 6 180 157, describes a method for producing an agglomerate of N-(N-(3,3-dimethylbutyl)-L-alpha-aspartyl)-L-phenylalanine 1-methyl ester (neotame). This compound is a derivative of aspartame used as an intense sweetener. The agglomerate is prepared from a premix solution containing neotame and a binding agent. The premix solution is applied to a fluidized carrier to form an agglomerate. This is mixed with a blending agent such as dextrose, maltodextrin, lactose, erythritol, etc. The invention provides a uniform dry blend that may be used in beverages and as a tabletop sweetener.  
SH ADDITIVES  
CT AGGLOMERATES; AGGLOMERATION; APPLICATIONS; ASPARTAME ESTERS; INTENSE SWEETENERS; NEOTAME; PATENT; PROCESSING; SWEETENERS; US PATENT  
DED 10 May 2002

L4 ANSWER 4 OF 7 FROSTI COPYRIGHT 2007 LFRA on STN  
AN 548303 FROSTI  
TI Process for preparing an N-(N-(3,3-dimethylbutyl)-L-alpha-aspartyl)-L-phenylalanine 1-methyl ester agglomerate.  
IN Fotos J.; Bishay I.  
PA NutraSweet Co.  
SO United States Patent  
PI US 6180157 B 20010130  
AI 19990218  
NTE 20010130  
DT Patent  
LA English

SL English  
AB A method is described for producing an agglomerate of N-(N-(3,3-dimethylbutyl)-L-alpha-aspartyl)-L-phenylalanine 1-methyl ester (neotame). This compound is a derivative of aspartame used as an intense sweetener. The agglomerate is prepared from a premix solution containing neotame and a binding agent. The premix solution is applied to a fluidized carrier to form an agglomerate. This is mixed with a blending agent such as dextrose, maltodextrin, lactose, erythritol, etc. The invention provides a uniform dry blend that may be used in beverages and as a tabletop sweetener.  
SH ADDITIVES  
CT AGGLOMERATES; AGGLOMERATION; APPLICATIONS; ASPARTAME ESTERS; INTENSE SWEETENERS; NEOTAME; PATENT; PROCESSING; SWEETENERS; US PATENT  
DED 27 Mar 2001

L4 ANSWER 5 OF 7 FSTA COPYRIGHT 2007 IFIS on STN  
AN 2006:L0031 FSTA  
TI Method of preparing sweetener agglomerates and agglomerates prepared by the method.  
IN Bakal, A.; Snyder, M.; Cash, P.; Fierro, A.  
PA Bakal, Margate, NJ, USA  
SO United States Patent Application Publication, (2005)  
PI US 2005226983 A1  
PRAI US @@@@-823339 20040413  
DT Patent  
LA English  
AB A sweetener with a bulk density of 0.18-0.50 g/cc is described, which is an agglomerate of an intense sweetener and a carrier. The sweetener is less hygroscopic than if the intense sweetener and the carrier were merely mixed, and uses a smaller amount of carrier while having the same amount of sweetness. The sweetener does not cake together and may contain 35 parts soluble aspartame, 40 parts maltodextrin (with a dextrose equivalent of 10) and 925 parts dextrose, where the aspartame, maltodextrin and dextrose are agglomerated. A suggested agglomeration technique is to introduce the ingredients and spray water to control the particle size, to produce uniform free-flowing powder. Another agglomeration technique may use a conveyor-type steam agglomerator.  
CC L (Sugars, Syrups and Starches)  
CT AGGLOMERATION; PATENTS; SWEETENERS; AGGLOMERATES

L4 ANSWER 6 OF 7 FSTA COPYRIGHT 2007 IFIS on STN  
AN 2005:T1102 FSTA  
TI Flavored artificial sweetener.  
IN Seltzer, R.; Marano, V.; Skowronski, D.  
PA Seltzer, Harrington Park, NJ, USA  
SO United States Patent Application Publication, (2005)  
PI US 2005191396 A1  
PRAI US @@@@-791119 20040301  
DT Patent  
LA English  
AB A flavoured artificial sweetener is described. The sweetener is prepared using a carrier, such as dextrose, that is milled together with a flavouring. This product is then mixed with a 2nd bulking agent, such as maltodextrin, and a sweetener, such as aspartame. The resulting sweetener has excellent flavour characteristics and flowability. It can be packaged in small envelopes, canisters or bulk containers.  
CC T (Additives, Spices and Condiments)  
CT FLAVOURINGS; PATENTS; SWEETENERS; ARTIFICIAL SWEETENERS

L4 ANSWER 7 OF 7 FSTA COPYRIGHT 2007 IFIS on STN  
AN 1996(07):G0028 FSTA  
TI Dessert composition.

IN Mingione, A.  
PA Kohlmann, H. G.  
SO United States Patent, (1995)  
PI US 5478587  
PRAI US @@@@-109707 19930820  
DT Patent  
LA English  
AB Manufacture of a low fat, substantially cholesterol and lactose free, dry dessert combination is described. The dessert is composed of: a nondairy creamer (14-80%), which may be substituted by a non-dairy milk; a sweetener (7-45% sucrose or a sugar substitute such as aspartame or dextrose); a filler (whey, whey protein concentrate or maltodextrin); a stabilizer; and a smoother to improve the texture of the dessert (xanthan gum, guar gum or carrageenan gum). Various flavourings may be added and the dessert may be Ca enriched by addition of CaCO.sub.3. Water or fruit juice may be added to the composition and agitated while the mixture is frozen to produce an ice-cream like dessert; a beverage may be produced upon further dilution. [From En summ.]  
CC G (Catering, Speciality and Multicomponent Foods)  
CT DESSERTS; PATENTS; PROCESSED FOODS